# THE English Vineyard VINDICATED

By *JOHN ROSE*,

*Gardiner* to His

# Majesty,

At His Royal

Garden in ST. JAMES'S.

Formerly *Gard'ner* to Her Grace the Dutchess of *Somerset*.

With an Address, Where the best *Plants* are to be had at easie *Rates*.

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*LONDON*,

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TO THE

# KINGS

*Most Sacred*

MAJESTY.

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*May it please Your Majesty.*

BEing by Your *Majesties* Grace and Favour, advanced to the Supreameſt Glory of our Pro-

 feſſion,

fession, which is to be qualified Your *Majesties Gardner*; I thought it most agreeable to my Duty, to render Your *Majesty* this account of my Labour, and do supplicate as well Your gracious acceptance of what I offer, as Your pardon for my presumption; if at least the shortness of the discourse, or the meanness of the Author, may bring it any prejudice; when

when the great *Augustus* was pleased that *Caius Valgius*'s Book of a few *Herbs*, and *Mœcenas*, that a Pamphlet concerning the nature of *Onions* only, should be inscribed to them: *Sir*, I dedicate the Prince of Plants, to the Prince of Planters, Your *Majesty*; This *Royal Title*, as Your *Majesties* great affection, and encouragment to all that is truely Magnificent and E-

molumental in the *Culture* of Trees and Fruit, has worthily acquired; ſo has it given inſtance to thouſands of Your *Majeſties* Subjects, whoſe glory it is to Tranſcribe after your great Example; for the good of the Ages to come.

I know Your Majeſty can have no great opinion of our *Engliſh Wines* as hitherto they have been ordered; but as I perſwade my ſelf, it is not

not altogether from the defect of the Climate, at leaſt, not in all places alike; nor, I am ſure, of the Induſtry of Your Majeſties Subjects; but in ſomewhat elſe, which I endeavour to encounter in theſe few Papers; ſo, if by your Majeſties Gracious Acceptance of the *Eſſay*, Gentlemen ſhall be encouraged to plant thoſe ſorts of *Vines* which I here recommend, and to *Cultivate*

them by my *direction*; that precious Liquor may haply once again recover its juſt eſtimation, be the product of Your *Majeſties Dominions*, and Anſwer the Ambition of

May it pleaſe Your Majeſty,

*Your Majeſties*

*moſt obedient* Subject *and* Servant

JOHN ROSE.

# THE ENGLISH Vineyard VINDICATED.

## *THE PREFACE* OR Occaſion of this *DISCOURSE.*

*BEing one day refreſhing my ſelf in the* Garden *at* Eſſex-houſe, *and amongſt other things falling into Diſcourſe with* Mr. Roſe, *then* Gard'ner *to Her* Grace *the Dutcheſs of* Somerſet) *about* Vines, *and particularly the* Cauſe *of the neglect of* Vineyards *of late in* England; *he reaſoned ſo pertinently upon that* Subject (*as indeed he does upon all things*,

*things which concern his* Hortulan *Profeſſion (that conceiving how greatly it might oblige many worthy and ingenious* Perſons, *lovers of* Plantations, *and of the nobleſt parts of it; I was eaſily perſwaded to gratifie his modeſt and charitable inclinations, to have them communicated to the world. The Matter therefore of the enſuing Diſcourſe being totally his, receives from me only its form, and the putting of his Conceptions together; which I have dreſſed up in as rural a garb as I thought might beſt become, and recommend them for Practice. I have turned over many, both late, and ancient Books (far exceeding this in Bulk) pretending to direct us in our choice of the Fruit, and the Planting of* Vineyards: *But I do ingeniouſly profeſs, that none of them have appeared to me more rational, and worthy our imitation, than theſe ſhort* Obſervations *of* Mr. Roſes, *and which I ſo much the more*

*more value, as I consider them the native production of his own Experience, without obtruding any thing upon the reputation of others, which is now become the most pernitious* Imposture *that flatters us into so many mistakes and Errours; whilst men follow such Directions as they meet withal in* Print, *or from some* Mounsiers *new come over, who think we are as much obliged to follow their* mode *of* Gardening, *as we do that of their* Garments, *'till we become in both ridiculous. I might here add something of Ostentation, by deducing the* Pedigree of Vineyards *from the great* Oriental Patriarch *of them to this day; But it will be of more encouragement to us, when we shall consider how frequently they were heretofore planted in this Country of ours, as they still continue to be in Places of the very same* Latitude *abroad; so as the strange decay of them amongst us for these latter Ages, must needs proceed*

*ceed from no other* cauſe *than that of our own* neglect, *and the common* viciſſitude *of things. We behold it in that of* Timber *to our grief, and the ſeveral (almoſt loſt)* ſpecies *of ſome: Why have we not as goodly* Maſts *for our* Ships *as our neighbour* Conntries? *Why is the* Elme, *the* Walnut, *and the* Cheſtnut, *ſo decayed and rare amongſt us, more than formerly they were? But of this I have elſe-where given an* * *account more at large. The* Vineyard *is now before you.*

* *Sylva.*

Philocepos.

# The *ENGLISH* VINEYARD VINDICATED.

## CHAP. I.

### *Of the ſeveral ſorts of* Vines, *and what* Grapes *do beſt accommodate with our* Climate *in* Englaud.

UPon long, and diligent obſervation of the *Species*; I do chiefly recommend theſe following, to be the moſt proper, and natural for the Curious in our Country, to exerciſe their induſtries upon, as from whence they may promiſe themſelves a recompence worthy of their expectations.

1 The ſmall *Black Grape*, by ſome called the *Cluſter Grape*, a precoce, and early ripe fruit.

2 The

2 The White *Muſcadine*, early ripe alſo, and a well known grape.

3 The *Parſly-grape*, ſo denominated from the ſhape and indentures of the leaf; it bears ſomewhat a ſmaller raiſin or berry, but it is of a brisk, and delicious taſte, mature betimes.

4 The *Muſcadella*, a white grape, not ſo big as the *Muſcadine*, though as ſoon ripe.

5 The *Frontiniaque* both white and red.

6 A new *White Grape*, ripe before the *Muſcadines*, which I found in His *Majeſties* Garden in St. *James*'s with a red wood, and a dark green leaf: it ripens as ſoon in ſtandard as againſt ſome Walls, and is a cloſer bunch than the *Muſcadine*. Theſe are the kinds which I prefer before any other for the ſtoring of a *Vineyard*, although there are ſeveral other ſorts, which I paſs by, as not ſo applicable to our deſign, though very worthy of the Curious, and thoſe who affect variety

variety, becauſe they will require the artificial reflection, and aſſiſtance of walls, to bring them to maturity.

## CHAP. II.

### *Of the Soil and Situation of a Vineyard in* England.

LEt election be made of a light ſandy ground; if it be a little ſtony upon the ſurface, it is not to be rejected: and for its ſituation, I would chuſe that ſide, or declivity of an hill lying to the South, or South-weſt, which if favoured with other hills ſomewhat higher, or woods on the North and Eaſt, would be ſo much the better for the breaking the ſeverity of thoſe pinching quarters: This light ſoil having a bottom of Chalk or gravel, under a ſurface of two foot in depth, and free from Springs, cannot be too hot, or dry; pro-

provided it be not addicted to heath; for commonly nothing grows kindly where that is apt to or'e-ſpread; but if given to brambles, it is a promiſing ſign, and infinitely to be preferred before the other; for moſt confident I am, (nor do I ſpeak it upon conjecture only) that there is no Plant whatſoever ſo conatural to the Vine for ſoil and ſituation as this repent, and humble ſhrub: Thoſe who ſhall pleaſe to take notice of the places in which *brambles* moſt flouriſh; which are for the moſt part in the drieſt banks, hilly, ſtony and hot places; will eaſily infer how much they reſemble the *Vine* in this particular. True it is, they will alſo come up in wettiſh, and moiſt places alſo; but it is in the other where they grow large and ſtrong, bear goodly berries, and in moſt plenty; Nor that I would hereby adviſe any to plant their Vines amongſt the Brambles; but thoſe places well grubbed and trench-

trenched, are not to be rejected, becauſe they commonly thrive in ſuch grounds as are apt for *Vines*, and where I would make choice of a ſpot to plant a *Vineyard* in.

That I have inſiſted on this remark, and of having a *Chalky* or *Gravelly* bottom, is from much experience, having never found, but that in ſuch hard *Stony* or *Chalky* ground (provided it were not laomy) *Vines* do exceedingly flouriſh; eſpecially if the land have lain a good while in repoſe, and not of many years exhauſted by the *plow*; where the green ſwarth covers thoſe gentle riſings amongſt the *downes*, not too much expoſed to the rudeneſs of the weather. Nor are *Gentlemen* to be therefore deterred, becauſe this late age has neglected the Planting of *Vineyards*, that therefore it is to no purpoſe now to begin; ſince the diſcouragement has only proceeded from their miſ-information on this mate-

rial article of the *choice* of *ſoil*, and *ſituation*, whileſt giving ear to our forraign *Gardens* coming here into *England*, they took up thoſe rules, which they ſaw to be moſt practiſed in *Countries* of ſo little affinity with *ours*, and without having that due conſideration of the *Climat*, which is ſo neceſſary and behoveful to Plantations of this nature: Hence, they for the moſt part, made continual choice of our beſt and richeſt land, without regard of other circumſtances; not conſidering, that the deepneſs, and fatneſs of the Earth, contributes more to the luxury of the *branches*, amplitude of *leaves*, and precipitation of the *roots*, than to the juſt, and natural ſtature of the *ſtem*, plenty, and excellency of the fruit, for which alone theſe *Plantations* are deſirable. In ſandy, or loamy land, *Vines* indeed grow more abundantly, than where the ſand, gravel, or chalk are ingredients, whoſe ſurface of mould is not

not ſo profound, a foot and half being ſufficient; but this rock of *chalk* and *gravel*, does in the interim hinder the root from going too deep, forceing it to ſpread the more towards the top, by which means the tender, and fiberous roots receive the natural, ſweet and benigne ſhowers, dews, and influences, which impart both life, and pregnancy to theſe noble *Plantations*: by this they receive the cheriſhing warmth of the *Sun*, impregnated with a certain *volatile ſalt*, which produced near the ſurface of the Earth only, is drunk in by the delicat pores & apertures of the latent roots, whileſt the deeper buried, depriv'd of theſe prolifical advantages, grow only fertil in watery, & inſipid leaves, or branches without fruit; the mould or *matrix* in which they lie, being altogether ſluggiſh, & unactive for want of heat, & the *prolific* embraces of the *Sun*. Hence it is we find ſo many *Vines*, though plentiful of *bran-*

*ches*, ſo thin of *joynts*, and thoſe even of the ſame kind, planted in better ground, as thick of Knots as a Mans finger is of Joints, from whence thoſe Shoots are produced, which our *Engliſh Vigneron* ſhould preſerve at Pruning time to ſet his Fruit, and expect his Vintage.

But to return to the Scituation again. Though *Land* ſhould be ſo qualified as we have deſcribed it for the Soil; yet if it have not alſo that Declivity and Aſpect we mentioned, it cannot be ſo fit for our purpoſe: for firſt, Hills are not ſo ſubject to the morning foggs, and infectious miſts, as lower grounds are; beſides, Flat Lands do not ſo ſoon enjoy the benefit of the riſing Sun, nor does it ſtay ſo long upon them in the evening, by ſome hours in the day; for ſince this *ſolar*, and generous *Plant* does above all things affect to be dry, eſpecially, after the fruit begins to be formed, and approach to its maturity;

turity; there is nothing more noxious to it, than at that ſeaſon to be infeſted with the cold and heavy damps of theſe Foggs; and it is in that, as much as in any other thing, wherein other more Southern Tracts have the advantage of us, that theſe enemies are diſperſed, and ſcattered ſooner than with us; and which therefore we muſt ſtrive to encounter, by the advantages we have hitherto neglected; but which we may ſurmount by making choice of a more lofty ſituation.

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## CHAP. III.

### *How to prepare the ground for the Plantation.*

I Have already wiſhed for a Turfie ſurface, and which has not been broken up, or ſowed of a long time, and have alledged my reaſons for it:

But now in *July*, when the *Earth* is very dry and combuſtible, plow up the *ſwarth*, and when 'tis very cruſty, diſpoſe the *turfs* in ſmall heaps, burn, and ſpread the aſhes over the land, to be trenched in *December* or the *January* following. I adviſe you to lay your dried materials but in little heaps, from an obſervation which I have made in *Wilt-ſhire*, and particularly the *Downs* of *Salisbury-plain*, that where they congeſt too much together, the exceſſive *fire* and heat (which they require to reduce them to *aſhes*) over *burns* the *earth*, to the great prejudice of thoſe *ſalts*, and *ſpirits* which a more moderate fire would preſerve from evolition and flying away; an Inſtance of this we have in the *Charing* of *Wood* for *Coal*, the ſmall duſt whereof is a powerful ingredient to the improving of the roots of *Trees*, moderately made uſe of.

The *ground* thus prepared; when you

you begin to *trench*, contrive your *ranges* ſo, as they may run thwart your *hill*, that is, let the *ridges* paſs from *Eaſt* to *Weſt*; my reaſon is, becauſe the *Vines* ſtanding thus in *ranks*, the riſing and ſetting of the *Sun* will by this means paſs through the intervals, which it would not do in the common poſture of *North* and *South*; for the *Sun* being low at its firſt, and laſt appearance above the *Horizon* (and at which time, by reaſon of our *foggs* and *miſts*, we chiefly ſtand in need of his aſſiſtance) thoſe rows which paſs from *North* and *South*, will ſhade one the other, and ſo hinder this material *effect*. If it be objected that *Vines* being ſo planted, loſe that at *Noon*, which they gain in the *Morning* and *Evening*; I reply, that the *Sun* at the ſeaſon of *ripening*, is high enough for rows of *Vines* of three foot diſtance, to ſhine upon, and dart its beams even over the very *Plants*.

without the leaſt interception; whereas upon its riſing or ſetting, it would be almoſt totally Eclipſed by the Collateral poſture of the oppoſite ranges.

## CHAP. IV.

### *How to Plant the* Sets.

THe Ground in this order, prepare a meaſure of *three foot*, and by a line ſtrained, dig the Earth a Foot deep or the ſingle Spit, cleanſing the Trench, and ſhoveling up the crumbs that the bottom be clean, and the edges ſharp, which you muſt guide by your *meaſure*, that ſo all the Trenches may be of an equal ſize. This done, fit your Plants, Layers, or Roots, ſo pruned both Roots and Branches, that you leave not above two or three eyes of the young wood upon them. Then Plant them in the

the bottom of your Trenches, ſo as the root may lie croſs them, and ſomewhat ſloping on a ſtrait line as near as may be gueſſed. In this poſture, cover them three or four Inches with the mould; and order it ſo, as the upper part of your plant be two or three Inches lower than the ground, that when the ridges come to be levell'd, the top of your Sets may be *even* with the *Area*. Thus proceed to plant them at the diſtance of two foot one from the other, that ſo the Ranges may have a yard interval between. This done, take long Dung or Litter, and ſtrow it in the Trenches, of a reaſonable thickneſs to cover the Earth, and preſerve the Roots from thoſe dry and piercing Winds which would otherwiſe infinitely prejudice them; this will likewiſe maintain them cold and freſh in *Summer*, till they have *ſtruck* and taken hold of their Stations: After this they will need no more

more for the preſent, but that you diligently *haw*, and cleanſe them from *weeds*, before they come to *ſeeds*; and in this labour of *hawing*, work a little of the ſides of your *ridges* with your inſtrument, towards the *roots* of your newly planted *Vines*, to comfort and eſtabliſh them. *This* Diagram *refers to the* other, *and* diſtance *of planting the* ſets.

## CHAP. V.

### *How to* dreſs, Prune, *and* Govern *the* Plantation.

THe firſt pruning of the new ſet *Vineyard* ſhall not begin before the *January* after, and then cut off all the *ſhoots*, as near as you can poſſibly, ſparing only the ſtrongeſt and moſt vigorous to each root; which you ſhould leave with two *eyes* of young wood; and ſo let them

them reſt till *May* the *ſecond* year after planting, and then be ſure to clear the roots of all collateral *ſuckers*, which do but rob, and exhauſt your *ſets*; and leave none, but what break out of thoſe two, or three *eyes* of the *young* wood above mentioned, continuing your care to ſuppreſs the *weeds*, and in yonr *hawing*, to cheriſh the roots of your plants with ſome of your *ridge-earth*, as you were taught in the former *Chapter*. And thus you ſhall alſo govern your *Vineyard* the *third* year, cutting off all the *ſhoots* very cloſe in the ſame *Month*, and ſparing only the ſtouteſt, which is next the ground; yet ſo, as you leave him not above three, or four *eyes*. This done, dig all your *Vineyard*, and lay it very level; but with great care, that in the work you do not cut, or wound any of the main roots with your *ſpade*; as for the younger roots, it is not ſo material, for they will grow but the thicker.

thicker. It is in this third year that you may peradventure enjoy ſome fruit of your labour, which if anſwerable to your hopes, will admoniſh you to provide for props, which muſt be made of Hazel, Aſh, or Oak, about four foot in length, of the thickneſs of a Broom-ſtick, which being conveniently applied to the North-ſide of your *plant*, you ſhall in *May* (rubbing off all the *thieves* which ſprung from the Roots of the plant, and leaving only ſuch as come from the Stem, and like to bear fruit) bind up the ſhoots of thoſe three eyes which you were order'd to leave as the moſt probable to be *bearers* that year, as in *June* you will diſcover. When the fruit is of the ſize of Birding-ſhot, break off the branches with your hand, at the ſecond joynt above the Fruit; and tie the reſt to the prop: I ſay, you muſt break, not cut your *Vines*, becauſe wounds made now with a Knife, or ſharper

in-

inſtrument, are not ſo apt to heal; and therefore the ſeaſon for this work is in the very *heat* of the day when they are apt for *conſolidation*, without prejudice to the fruit. But it is not regularly, till the *fourth* year that you can expect any ſtore of *fruit*; when governing your *Vineyard* as before you are directed, fail not of a due proviſion of *props* ſufficient for your whole *plantation*.

## CHAP. VI.

*How to* order, *and* cultivate *the* Vineyard *after the* firſt *four years, till it needs* renewing.

THE following years after the firſt bearing, you will likely have three or four *ſhoots* to every Plant. In *January* therefore, or *December*, prune *all* away ſave the ſtrongeſt, which you may leave for a *ſtandard*

*ſtandard* about four or five foot high, cutting the reſt very cloſe to the body of the *Mother-plant*; (I mean ſuch as are ſmall, and trifling *ſhoots*) reſerving ſuch as you find about the bigneſs of an handſome reed, to which you ſhall leave two, or three *eyes* next the ground. Then apply a *prop* to every of your *Vines*, and tie to them the *Maſter-ſhoots*, which you were ordered to leave four foot high, with ſome tender *Oziers* about one foot from the *Earth*, bending the top of theſe *ſhoots* to the next *prop*, about two foot from the ground, that ſo your *ranks* may ſtand in form of *Arches*, whileſt the *eyes* that you ſpared now in *dreſſing*, ſhall the *May* following, be bound to the *props* for the next years bearing, to the great increaſe of your fruit: Then in *May*, or the beginning of *June* (when the little *raiſins* are of the bigneſs before mentioned) *ſtop* their ſecond *joynt* above the *fruit*, as you were *there* taught,

taught, but be careful to leave the ſtrongeſt ſhoot, to be the *ſtandard plant* of the year enſuing.

In *Auguſt*, when the fruit begins to *turn* and *ripen*, break off ſuch *ſhoots* as you ſhall find too thick upon thoſe you pruned in *May*; but this work you muſt do with diſcretion, and only ſo as to let in the *Sun* for the ripening of the over ſhadowed *Cluſters*, which you ought to leave *skreen'd* with ſome of the foliage, as well to preſerve your *fruit* from the ſcorching of the *Sun*, by day, as the *dews* which fall in the night, to both whoſe invaſions it is obnoxious.

And now obſerve, that the *ſtandards* you laſt tied to the *props* at a foot-high, and whoſe tops were bent to be next, will the following year be grown *Old wood*: In the firſt Pruning ſeaſon therefore, or *January* after, remember to cut them cloſe to the ground, ſupplying the places with

with the ſtrongeſt *ſhoot* of young young wood, which you left 4 *foot* high for the purpoſe, and which you muſt order as you have been taught the year before; pruning the reſt at the very *Earth*, and leaving two *eyes* to each of the ſtrongeſt *ſhoots*, as is there rehearſed: And now give your *Vineyard* an ordinary *digging* with the ſame care of the *maſter-roots*, and till the ſeaſon of this work, you may permit your props to ſtand.

We the more inſiſt upon an *early pruning*, to hinder their *bleeding*; though ſome are of opinion, that this ſuperfluity of *Vines*, preſerving the young and forward *ſhoots* the backwarder in *April*, prevents the *blaſts* of *May*; for this cauſe many will not cut their plants till *March*, but they ſpend too much of their Vigour in theſe late amputations, and are as much in danger of *blaſting* for want of competent ſtrength to ſupport the tender *ſhoots*; whereas pruned in *November*,

*November* or the following moneth, they never *bleed*, but being cut before the riſing of the *ſap*, their *wounds* become hard and dry; and the ſpirits of the Plant kept in, makes them break out the more vigorouſly at the eyes, furniſhing the branches with proud and turgid buds.

## CHAP. VII.

### *How, and when to manure your* Vineyard *with Compoſt.*

WHen through often ſtirring, you find your *Vineyard* poor, (which the weakneſs of your crop will ſoon diſcover) Prune your Vines as you are inſtructed; and ſpread good rotten dung mixt with lime, over the whole ground; let this lie a full Winter, that the vertue of it may be waſhed into the Earth; and this way of Stercoration

is infinitely to be prefer'd, before the digging, and mingling it with your *mould*: But if you will have it in perfection, lay your material in a large heap, in ſome convenient place near your Vineyard: A layer of freſh and natural Earth, taken from the Surface, and another of dung, a pretty deal thicker; then a layer of Earth again, and ſo ſucceſſively, mingling a load of lime, to every ten loads of dung, will make an admirable *Compoſt* for the purpoſe; But your Magazine will require the maturity of two, or three years, and to be covered with the former qualified Earth, and ſomewhat ſhaded, ſo as neither the Sun too much draw from it, nor the violent rains, too much dilute it.

With this Compoſition, after you have (as we adviſed) pruned your Vines (for which the moneths of *January*, and *February* may be allowed) dung your whole Vineyard;

Vineyard; About thirty Loads I ſuppoſe may well dreſs an Acre; but lay, and ſpread it equally, and then you may turn it in, with a ſlight digging, but not too deep; and ſhall in a ſhort time find it as light and tractable as the freſheſt Earth, which property we aſcribe to the *Lime*. When this is done, re-eſtabliſh your *props*, and with your foot tread the Earth cloſe to the roots, to defend their Fibers from the dry winds of *March*, which will even penetrate the looſer mould; but this work ſhould be performed in a dry, not in a wet ſeaſon; leſt the Earth bind too faſt, and for other obvious reaſons.

And thus I have ſhewed how *Vineyards* in *England* may be Planted, governed, and perpetuated with undoubted ſucceſs, omitting the leſs material curioſities to the larger *Volumes* and thoſe who have more leaſure (I fear) than skill.

# To the READER.

LEt the Reader *be pleased to take notice, that I have not only endeavoured to furnish all lovers of these Plantations with the best Instructions I am able, concerning the choice, and propagation of* Vines; *but my self also with so plentiful a Stock of* Sets *and* Plants *of all those sorts, which I chiefly recommend, that those who have a desire to store their* Grounds, *may receive them of me at very reasonable Rates.*

Mr. ROSE,

*You require of me some Directions concerning making and Ordering of* Wines, *to compleat, and adorn your* Vineyard: *I send you in this* Paper *the most material things which I have at any time gathered and observed; subject nevertheless to the* Animadversions *of the more experienced, and therefore you will do your self right, to converse with others (more versed in this Argument) before you annex it to your Book.*

J. Evelyn.

# THE VINTAGE.

GAther your *Grapes* when very plump, and tranſparent, which is when the Seeds or Stones come forth black, and clear, not Viſcous or clammy; that the ſtalks begin to ſhrivel at the part next the Branch, which is a ſign it has done feeding. *Grapes* therefore cannot be over-ripe, and where they make the beſt Wines, the Cluſters hang till they are almoſt waſted, and the ſtalks near quite dry; as in *Candia*, and *Greece*, and even in *France*, they ſtay till the Leaf be ready to

drop; nor do they much impair, though Frost or Rain do frequently surprise them, provided it prove dry one Fortnight, before gathering time.

It is best to cut, and not pull them from the Vine, in the Moons decrease, and to put them in Baskets, each sort apart, taking only the best ripe, clean, and unbruised.

In most places they tread them with their naked feet in a *Vat*, pierced full of holes at the bottom, through which the Liquor runs into a Keeler, placed under it; but 'tis better to void it as 'tis pressed out; because it is found to carry with it too much of the trash, and grosser parts: Others heap in so many, that the very weight of the Bunches press themselves; and thus is that rare *Lachrymæ* made, which is not obnoxious to that surcharge of tincture, and harshness which the pressed Wines commonly betray.

If

If you would make Claret, let it remain with the Marc or Husks, till the tincture be to your liking: But the white are Tunn'd immediately, as soon as bruised, where they perfect their fermentation and working. The best course is to sink a Basket into the pressed Marc, and so to seperate the Must from the Husks, and take out the pure Liquor only; the rest will remain behind, subside, and sink to the bottom of the Vessel, and may serve for Claret, or a ruder Wine.

When the *White* is Tunn'd, close it immediately, and very accurately, fear not your Vessel if well made; since the force of the working (which may possibly continue 9 or 10 daies) will not violate it, as some imagine; and therefore imprudently leave the bung-hole open, to the utter loss of its spirits; to prevent which therefore, at the filling, leave half a foot or more, void; and for Claret some-

what

what above, which repleniſh at ten daies end (when the fury of working is over) with ſome proper Wine that will not provoke it to motion again. This proceſs muſt be frequently repeated if need require; for new *Wine* will ſpend & waſt ſomewhat, till it be perfect; yea even to the very Spring, as far as *April*, leaving the more *Fæculent*, and groſſer parts in the firſt.

This is the manner of *Languedoc*, and Southern parts of *France*; but about *Paris* (which is the neareſt in Conſtitution to our Country) they permit the *Marc* to abide in the *Muſt* two daies, and as many nights for *White Wine*, and at the leaſt, a week for their *Clarets*.

Some preſs their *White Grapes* by themſelves, & afterwards mix them; and yet even *Red Grapes* will make a White Wine, if timely freed of the Husk; but the Colour follows the nature of the *Husk*, and muſt therefore be treated accordingly as to the

period

period of receiving Tincture, by frequent Tasting it, and experiment, till it be your Eye, and Palats likeing. But in this interim (lest too much spirits should evaporate) let an exact Cover of Wood (made like the lid of a round box) be fitted to your Vat, and to render it the closer, assist it with a linnen cloth, that it may be exactly just, drawing out your *Must* by a Spigot at the bottom of the Vessel. In short, (to avoid the many inconveniencies which happen to Wines by permitting them to abide too long macerating the Husks) it is better to dash it with a little Art, by mingling some Red, or other Wine naturally charged, then adventure the spoiling of the Whole, for this only Circumstance, there being very few natural Wines, but what have this assistance, not to call it Adulteration.

In *Italy* they put the Husks, and Stones together into that which is

pressed,

preſſed, and ſo let it Work a fortnight, and then add a third part of Water, to render it leſs heady and ſtrong; but our Wines will by no means ſupport this dilution. In ſome parts of *France* they Tun it when it has wrought in the Keelers, filling up (as we deſcrib'd) what works out the firſt three or four daies with what they ſqueeze from the Husks, which ſome think very practicable with us.

Whileſt this Working and Filling continues, cloſe up carefully the North Windows (if any) of your Cellar, leſt it ſowr your Liquor; and about the expiration of *March*, ſtop your *Veſſel* for good and all. Some repleniſh their working Wines with Water only, eſpecially the laſt time; provided it exceed not a Quart in a large quantity; Others, roll their Casks about the Cellar to blend with the Lees, and after few daies reſettlement, rack it off with great improvement, about the ſame ſeaſon.

When

When now your *Muſt* is Tunn'd, preſs your *Marc*; this, though no delicate Drink, will yet keep long, and is proper to mingle with other, and give it the body you deſire. Others prefer the caſting a convenient quantity of Fountain Water on the Husks as ſoon as the beſt *Wine* is trodden, or forced out and Tunned; and there let it *Colour*, drawing, and ſupplying it by degrees, as long as tincture, taſte and virtue, remains good. Be very careful to empty the Vat of the Husk as ſoon as ever your water or mixture is drawn, leſt it give ſuch a tang to your Vat, as you can never free it of again; and therefore by all means I adviſe you to have two Veſſels, that one of them alone may be deſtin'd to this employment of *mixing* your *Wines*.

The beſt expedient to multiply Wine, is (when all is ſaid) to fill your *Vat* with whole *Grapes* or *Cluſters*, and three or four daies after,

after, to draw out the *Must*, which will run off it self into a Vessel placed by the Vat, and well stopped: Afterwards, tread the Grapes, pouring in a good quantity of Water, and then immediately adding the *Must* that you before reserved to works and ferment together. This is esteemed of all other the most approved way, and may promise a reasonable good Wine, and fair success.

---

### *To Purifie Wine.*

PUt it into your Vessel the plainings, or Chips of green *Beech*, the *Rind* carefully peel'd off; but first, *boyl* them in clear *Water* about an hours space, to extract their rankness; then dry them perfectly well in the Sun or an Oven: Less than one *Bushel* of *Chips* is sufficient to Fine an whole Tun of Wine; and it will

set

ſet your *Wine* in a gentle working, and purifie it in 24 hours giving it a good and agreeable flavor.

Theſe Chips may be waſhed again, and will ſerve the better, upon the like occaſion, and even till they are almoſt conſumed. Let your Chips be plain'd off as long, and large, as you can get them, and put them in at the Bung-hole.

Laſtly, Some dulcorate, and ſweeten their Wines (to prevent harſhneſs) with Raiſins of the Sun, trodden into the Vat, and perhaps to good purpoſe a little plumped before; or boyling half the *Muſt* in the Veſſel a good hour, and ſcumming it, Tun it up hot with the other.

About *April* you may pierce your Wine to drink, *&c.*

I could dilate much more upon all theſe particulars, but theſe Rules are plain and eaſie, and more would be but ſuperfluous. Diſpoſe therefore of them as you think fit.

By

By *Muſt*, they ſignifie the *newly* preſſed Liquor, whilſt it ferments or remains in the Vat, and before it is Tunned.

By *Marc*, is meant the Husks of the Grapes when the Liquor is expreſſed

*Note*, That ſome inſtead of Treading, ſqueeze the Bunches betwixt their hands; others Preſs them in an Engine like a Cedar-preſs, putting the Cluſter into a Raiſin-frail or Bag of Hair-cloth.

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*FINIS.*

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